

Light and Savory Country Collard Greens

Here's a lightened version of the Southern Classic many of us enjoyed at home.

- 1 Tsp Olive Oil
- 4 TB Minced Red Onion
- 1 LB Washed and Chopped Collard Greens (or 1 Bag)
- 2 TB Maple Syrup
- 2 TB Unsalted Butter
- ¼ Tsp Kosher Salt
- ¼ Tsp Freshly Cracked Black Pepper

Step One

Heat the Olive Oil in a large skillet over medium heat
Add the Red Onion and cook slowly for about 10 minutes until the onions are translucent. Stir frequently.

Step Two

Add the collard greens to the pan with onions and toss. As they begin to wilt, add the maple syrup and butter.

Step Three

Cook until the collards are hot and wilted, but not to the point that they begin to lose their bright green color. Add the salt and pepper and serve!